

## SINCE OPENING IN 2019

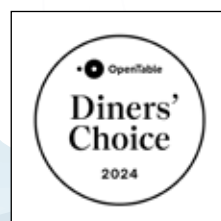
We have prepared and served exceptional meals, garnering positive reviews along the way! We offer prime-grade steaks and locally sourced ingredients, accompanied by a wide array of whiskey. Savor the difference.

## DRY AGED BEEF

We take our beef seriously. We have an exclusive selection of steaks and burgers, dry aged for 45 days, resulting in exceptional flavor and tenderness. We start with prime beef from happy cows at the Royal Ranch, choosing sub-primal cuts that are richly marbled and bone-in. This gives us a consistently outstanding end product that's sure to satisfy your taste buds. Aging beef has been a practice for centuries and is known to enhance the flavor, resulting in nutty notes, earthiness, and a robust, beefy taste. Natural enzymes break down the muscles and collagen, making the steak more tender. In the past, beef was left to age in dark, uncontrolled environments. These days, we've embraced modern technology that allows us to dry age beef safely and consistently. It's a sign of the delicious flavors developing inside.

Trust us, we know what we're doing!

**GIVE OUR AGED BEEF A TRY AND EXPERIENCE  
THE DIFFERENCE FOR YOURSELF.**



20% gratuity added to parties of 8 or more

# SHARED PLATES

## CHILLED OYSTERS\*

Daily selection, yuzu kosho mignonette, lemon

Half Dozen 20    One Dozen 40

## COCONUT SHRIMP

Sweet chili sauce, mango 20

## AHI TUNA “YAKITORI”

Soy, green apple, sesame, horseradish, dill 24

## GRILLED OCTOPUS

Artichoke, roasted tomato, cucumber,  
oregano caper vinaigrette 19

## LOBSTER MAC AND CHEESE

Dungeness crab, Gouda, Fontina, and Jack cheeses,  
breadcrumbs, chives 37

## JAPANESE A5 WAGYU STRIP\*

Bourbon BBQ sauce, bread and butter pickle 90

## CRISPY ARTICHOKE

Scallion aioli, lemon zest, Parmesan cheese 16

## ROASTED BONE MARROW

Garlic confit, cornichon, bordelaise sauce, tomato,  
aged balsamic, grilled onion bread 20

# SALADS

## CAESAR

Romaine lettuce hearts, white anchovy dressing, pangrattato, Parmesan cheese 14

## ROASTED BEET

Herbed cheese, sprouts, orange, olive 14

## WEDGE

Baby iceberg lettuce, Rogue Creamery Oregon blue cheese, cherry tomato, Nueske's bacon, tobacco onion 16

## RADISH

Snap peas, tonnato, sprouts, crispies 13

# VEGETABLES

## LOADED BAKED POTATO

Sour cream, butter, chives, Nueske's bacon 7

## YUKON POTATO PURÉE

Butter and cream 7

## ASPARAGUS

Pancetta vinaigrette, scallion, garlic 14

## CORN RIBS

Chipotle aioli, cilantro, BBQ spice 14

## ROASTED BEETS

Pistachio tahini, citrus 12

## TRUFFLE FRIES

White truffle oil, parsley, thyme 7

Aged Cheddar cheese powder 2

## BROCCOLINI\*

Tahini, preserved lemon, cured egg yolk,  
anchovy, Calabrian chili, breadcrumb 15

## MAITAKE MUSHROOMS

Herb spaetzle, miso butter 15

## TOBACCO ONIONS

Sweet onions, paprika, garlic 7



# ENTRÉES

## ROASTED CHICKEN BREAST

Cippolini onion, confit potato, wild mushrooms,  
chives, sauce Froneberger 35

## SEARED SCALLOPS\*

Cauliflower velouté, curry, corn, quinoa, Romanesco 48

## CRISPY SKIN SALMON\*

Forbidden rice, English peas, asparagus,  
pistachio, lemon beurre blanc, mint 38

## PEPPER CRUSTED TUNA\*

Soy-mustard vinaigrette, green beans, potato,  
pudding egg, cherry tomato, olive 37

## SQUID INK PACCHERI

Shrimp, garlic, tomato cream, Calabrian chili,  
crispy shallot, Parmesan cheese 32

## DUCK BREAST\*

Salsify, caramelized turnip, English peas,  
dirty farro, duck jus 39

## PORCINI BUCATINI

Wild mushrooms, Nueske's bacon, Tellicherry  
peppercorns, pecorino cheese, garlic 25

## KING CRAB

Drawn butter, lemon  
Half Pound 70 One Pound 140

## DRY AGE BURGER\*

Aged white Cheddar, garlic aioli, Parmesan Jojo's,  
umami ketchup, sesame bun 35

# USDA PRIME STEAKS\*

**8OZ FILET** 55

**12OZ FILET** 78

**18OZ RIBEYE** 71

**18OZ CHAIRMAN**

Garlic confit, 12-year-aged balsamic vinegar, bourbon-soaked oak 74

**16OZ NEW YORK STRIP** 67

**26OZ RIBEYE HATCHET** 93

## ENHANCEMENTS

### STEAK DEAN

Wild mushrooms, demi-glaze, crème fraîche, whole grain mustard 10

### AU POIVRE

Black pepper crust, brandy, cream, demi-glaze 8

### BLUE CHEESE CRUST

Rogue Creamery Oregon blue cheese, garlic confit, pecans 6

### OSCAR

Dungeness crab, artichoke, béarnaise 20

### 4-5oz. LOBSTER TAIL

Butter poached 26

### BÉARNAISE

Tarragon infused hollandaise sauce 3

### BONE MARROW BORDELAISE

Veal stock, Burgundy wine, bone marrow, butter 5

### CHIMICHURRI

Parsley, oregano, garlic, chili flake, red wine vinegar, extra virgin olive oil 3

### WHISKEY PRIME STEAK SAUCE

Whiskey Prime signature steak sauce 3

### CREAMY HORSERADISH

Sour cream, spicy horseradish, Dijon mustard 3

\*Consuming raw or undercooked meat, seafood, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Some items may contain a major food allergen, milk, egg, wheat, soy, peanuts, tree nuts, fish, shellfish, or sesame.

# DESSERTS

## **CARAMEL CHOCOLATE TART**

Chocolate crumb crust, chocolate crèmeux, salted caramel, chocolate mirror glaze 13

## **NEW YORK CHEESECAKE**

Vanilla cheesecake, graham cracker crust, seasonal fruit garnish, whipped cream 13

## **CARROT GELATO CAKE**

Cream cheese icing, roasted walnut gelato 13

## **TRIPLE CHOCOLATE CAKE**

Chocolate cake, ganache, chocolate buttercream 13

## **BANANA SPLIT**

Banana, fudge brownie, pistachio gelato, whipped cream 13

## **CRÈME BRÛLÉE**

Vanilla bean custard, seasonal fruit garnish, whipped cream 13